

Tacos de carne asados - English Translation

- 2 pounds of beef clean of excess fat.
- 1 cup of pickled jalapeños including the carrots and onions that come included.
- Extra Virgin Olive Oil to grease the pan or flat griddle.
- 16 small corn tortillas.
- 1 diced medium white onion.
- 1 tablespoon of salt.
- 1 tablespoon of fresh ground black pepper.
- 2 lemons or limes cut in wedges, in order to serve.
- 1/4 cup of *salsa de árbol*.
- 1/2 cup of chopped fresh cilantro.

Salsa de árbol

- 1 chile de árbol, without stem or seeds.
- 1 can of 15 ounces of tomatoes, diced.
- 1/2 diced medium white onion.
- 1 finely diced clove of garlic.
- 1 teaspoon of dry Mexican oregano.
- 1 teaspoon of salt.

Place the beef on a flat surface, cover it with the mix of pickled jalapeño and then wrap it up well in cellophane and refrigerate from one up to eight hours so that the flavors can penetrate well into the meat.

Preheat a gas or coal grill to medium heat (or a frying pan or stovetop flat grill). Using a small brush, brush a little oil onto the surface of the grill to prevent the meat from sticking.

Unwrap the meat and remove the jalapeño mixture. Season the meat with salt and pepper on both sides. Flipping once, cook on the grill for 7-10 minutes on each side until it is medium-well.

Remove and place on a cutting surface, letting it rest for 5 minutes so that the juices settle. Then cut in the direction of the grain in 1/4 inch wide pieces.

Heat a frying pan to medium heat. Heat the tortillas for 30 seconds on each side, until they are warm and pliable.

In order to make the tacos, place two warm tortillas together, put 4 ounces of meat in the center, and sprinkle with a little onion and cilantro.

Lightly sprinkle with 1 and 1/2 teaspoons of *la salsa de árbol* on top of each taco and place the lime wedges on the side.